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Quick Mozzarella Garlic Bread

This classic Italian favorite dressed up with Fresh Mozzarella Cheese!

You Will Need:

- 1 Loaf Italian bread
- ¼ Cup **Delavignes Garlic Infused Olive Oil**
- 1 package pre-sliced fresh Mozzarella cheese
- Fresh or dried Basil for garnishing
- Coarse salt (optional)

Instructions: Slice the Italian bread $\frac{3}{4}$ inch thick and arrange in single layer on large baking sheet. Move oven rack to highest setting and preheat your oven to Low Broil.*** While oven is warming get ready by pouring the Garlic Infused Olive Oil into a small bowl and have a pair of tongs and a silicone basting brush on hand. Open the mozzarella cheese if using and have slices ready to be used.

Carefully broil the bread *while watching the entire time* 1-2 minutes until golden brown; remove from oven and flip bread slices with tongs, repeat once more. When the Italian bread is golden browned on both sides quickly baste each slice with Garlic Infused Olive Oil. Top each slice with Mozzarella and brush with oil once more; return to oven *while watching the entire time* just until the cheese melts! Remove and quickly garnish with dried basil and a pinch of coarse salt if desired. Serve immediately.

*** Oven times and temperatures may vary! Consult your oven manufacturer's instructions on how to use the broil setting.

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